

If a press with a screw is not available use a lever press. Take a piece of scantling 10 or 12 feet long for a lever. Place the cheese hoop on a strong box about three feet from the wall. Nail to the wall a piece of scantling, and under it put one end of the lever. Put a block of wood on top of the follower for the lever to rest on. A pail containing stones or iron may be used for the weight. Do not apply full pressure at first.

In three-quarters of an hour the cheese may be taken from the press, the bandages wet with hot water, pulled up smoothly, and trimmed neatly, allowing one-half inch to lap at the ends. Cover the ends with circles of stiffened cheese-cloth: over that place a piece of cotton dipped in hot water. Return the cheese to the press until the following morning, when they should be turned in the hoops and pressure continued a few hours longer.

After removing the cheese from the press, place them in a cool, dry cellar to ripen.

Turn the cheese end for end on the shelf every day for a month and afterwards occasionally. These cheese will be ready for use in about 6 or 8 weeks.

To prevent the cheese moulding and to keep them from drying too much they may be dipped in hot, melted paraffine wax. Another method to prevent mould is to put a double cloth on the cheese until ready for use. The mould will be on the extra cloth, leaving the cheese clean when it is removed.

## Soft Cheese Making

BELLA MILLAR.

Soft cheese is made from cream, whole milk, skim-milk, and buttermilk, and by making slight variations in the method of manufacture a great variety may be made.

These cheese contain a high percentage of moisture and will not keep long, therefore, it is necessary to have a ready market for them.

It is well to have, "Keep in a cool place until used," and "Use while fresh" printed on the soft cheese wrappers.

### FRESH CAMEMBERT CHEESE.

#### *Apparatus Required.*

- 1½ pint bottle of rennet.
- 1 measuring cylinder graduated in c.c.'s or 1 teaspoon.
- 1 thermometer. 1 dipper.
- 1 granite pail of convenient size to hold the milk.
- Straw mats, size 13 inches by 9 inches.
- Boards 14 inches by 8 inches, ½ inch thick.
- Moulds, small size, 4 inches high, 4 inches in diameter.
- Moulds, large size, 5 inches high, 5 inches in diameter.

#### *Process of Manufacture.*

Five pounds, or two quarts of new milk are required to make one large size, or two small size Camembert cheese.

First add a small quantity of culture ("starter") if required. No culture is needed where good, clean, sweet milk can be obtained. The milk is now regulated to a temperature of 86 deg. F. and rennetted at the rate of 1 c.c.